

426/16

BEVERAGES

1870

①

RECORDED

29

99
46



A.D. 1870, 26th JANUARY. N° 241.

Treating Sour Beer.

(This Invention received Provisional Protection only.)

PROVISIONAL SPECIFICATION left by William Juby Coleman at the Office of the Commissioners of Patents, with his Petition, on the 26th January 1870.

I, WILLIAM JUBY COLEMAN, of Bury Saint Edmunds, in the County of Suffolk, do hereby declare the nature of the said Invention for "IMPROVEMENTS IN TREATING SOUR BEER TO REMOVE ITS ACIDITY," to be as follows:—

This Invention has for its object improvements in treating sour beer to remove its acidity.

I effect the removal of acetic acid from beer or ale, part of whose alcohol has suffered oxidation into acetic acid, which I call the de-acetification of acid beer or ale, by passing or percolating the said acid beer or ale once or more, with or without exhaustion of air, through a column of vegetable matter packed in a suitable vessel, so that the acid of the beer or ale may be retained by the filtering medium. Several vegetable substances, as, for example, dried grains, wheat, chaff, bran, dried and cut potatoes, may be used for this purpose. But this power of de-acetification is not confined to the materials specified, but appears, according to my investigations hitherto, to extend to all vegetable substances,

Coleman's Improvements in Treating Sour Beer.

whether silicious, amylaceous, or albuminous in their general character, which are capable of being packed so as to form a percolating medium. The substance, however, which I have found hitherto most convenient, practicable, and effective is the dried muck left after the infusion of malt in making beer or ale worts, and known as "brewers' grains." 5

LONDON:

Printed by GEORGE EDWARD EYRE and WILLIAM SPOTTISWOODE,
Printers to the Queen's most Excellent Majesty. 1870.